

Spring Menu

Fresh From The Kitchen

Portobello Fries

Crispy portobello fries paired with our own Honey Dijon dipping sauce. 12.99

REUBEN EGGROLLS

Stuffed with corned beef, Swiss cheese and sauerkraut. Drizzled with Thousand Island. 13.99

Wood-n-Tap's Classic Reuben

Corned beef shaved thin, Swiss cheese, sauerkraut and Thousand Island on Marbled Rye. 14.99

BUFFALO CHICKEN SALAD

Buffalo chicken strips, blue cheese, tomatoes, cucumbers, crispy onions and house made Buttermilk ranch. 16.99

Red Snapper

Roasted red snapper with a Vera Cruz style sauce, served with white rice. 21.99

PORK CHOP PICCATA

Pounded thin and pan seared with a delicious lemon caper sauce. Served with black garlic mashed potatoes and green bean Almondine. 19.99

and for
dessert

Strawberries Al Forno

Strawberries roasted with brown sugar and cinnamon, creating a sweet syrup. Served over vanilla bean ice cream and topped with sweet cinnamon crisps. 8.99



* Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness. 3.2123

Freshly hand-crafted

Dragonfruit Sangria

Teremana Blanco, Dragonfruit, Prosecco. 9.75

Honey Dipper

Jack Honey, Honey Rosemary Simple Syrup, Fresh Squeezed Lemon. 10.25

Baja Bliss

Ripe Bajan Punch, Hibiscus, Lime Seltzer (Non-Alcoholic). 6.25
Tap It Up! Add Ketel One \$4.00

Spring Affair

Ron Zacapa, Bully Boy Amaro, Aperol, Strawberry. 10.75

Açaí Lemon Drop

Ketel One, Fruitful Acai, Fresh Lemon. 11.75

Rum & Done

Mezan Rum, Fruitful Rhubarb, Hibiscus, Pineapple, Lime, House made Bitters. 10.25